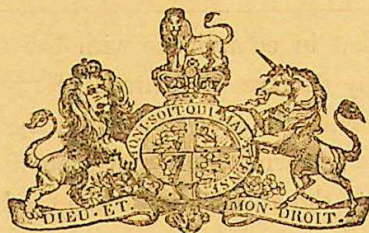


426/15

1840

RECORDED



Wine

A.D. 1840 N° 8348.

Manufacture of Wine.

STONE'S SPECIFICATION.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, WILLIAM STONE, of Winsley, in the Parish of Bradford, in the County of Wilts, Gentleman, send greeting.

WHEREAS Her present most Excellent Majesty Queen Victoria, by Her
 5 Letters Patent under the Great Seal of Great Britain, bearing date at
 Westminster, the Twenty-first day of January, in the third year of Her reign,
 did, for Herself, Her heirs and successors, give and grant unto me, the said
 William Stone, Her especial licence, full power, sole privilege and authority,
 that I, the said William Stone, my exors, admors, and assigns, or such others
 10 as I, the said William Stone, my exors, admors, or assigns, should at any
 time agree with, and no others, from time to time and at all times during the
 term of years therein expressed, should and lawfully might make, use, exercise,
 and vend, within England, Wales, and the Town of Berwick-upon-Tweed, and
 in the Islands of Jersey, Alderney, Guernsey, Sark, and Man, and in all Her
 15 Majesty's Colonies and Plantations abroad, my Invention of "IMPROVEMENTS
 IN THE MANUFACTURE OF WINE;" in which said Letters Patent is contained
 a proviso that I, the said William Stone, shall cause a particular description
 of the nature of my said Invention, and in what manner the same is to be
 performed, to be inrolled in Her said Majesty's High Court of Chancery within
 20 six calendar months next and immediately after the date of the said in part
 recited Letters Patent, as in and by the same, reference being thereunto
 had, will more fully and at large appear.

Stone's Improvements in the Manufacture of Wine.

NOW KNOW YE, that in compliance with the said proviso, I, the said William Stone, do hereby declare the nature of my said Invention, and the manner in which the same is to be performed, are fully described and ascertained in and by the following statement thereof (that is to say):—

My Invention relates to the application of the product of the stems or stalks 5 of the plant called rhubarb; and in order to give the best information in my power, I will proceed to describe the process as pursued by me and which I have found fully to answer.

When the green stalks or stems of the rhubarb plant are arrived at their full size, which will be generally about the middle of the month of May, I 10 pluck from the plant the stems or stalks; I then cut off the leaves and throw them away. I bruise the stalks or stems in a large mortar or other convenient means, so as to reduce them to a pulp. I put the pulp into an open vat or tub, and to every five pounds weight of the stalk or stem I add one gallon of cold spring water. I let it infuse for three days, stirring it three or 15 four times in a day. On the fourth day I press the pulp in the usual manner and strain off the liquor, which I place in an open vat or tub, and to every gallon of the liquor I add three pounds of white loaf sugar, stirring it until the sugar is quite dissolved. I then let it rest, and in four, five, or six days the fermentation will begin to subside, and a crust or head will be formed, 20 which is to be skimmed off, or the liquor drawn from it, just when the crust or head begins to crack or separate. I then put the wine into my cask, but do not then stop it down. If it should begin to ferment in the cask, I rack it into another cask; in about a fortnight I stop down the cask and let it remain till the beginning of the month of March in the next year, when I rack 25 it and again stop down the cask; but if, from continued slight fermentation in any cask, the wine should have lost any of its original sweetness, then I put into the racked wine a sufficient quantity of loaf sugar to sweeten it, and stop down the cask, taking care in all cases that the cask should be full. In a month or six weeks it will be fit to bottle, and in the summer to drink; but 30 the wine will be improved by remaining a year or more in the cask after it has been racked. I would remark that the plant in the autumn, about the latter end of August), will produce a second crop, when I make another quantity of wine by pursuing a like process.

Having thus described the nature of my Invention, I would remark that 35 though I have been particular in describing the process as pursued by me, I do not confine myself to the precise means. And further, I have found that by using the before-mentioned process, and applying one pound and a half of white loaf sugar to every gallon of the liquor instead of three pounds, I make

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a very agreeable wine ; and by applying the same process and using two pounds of white loaf sugar to every gallon of the liquor instead of three pounds, I make a very good wine ; I do not therefore confine myself to the precise quantity of sugar before mentioned. But what I claim is, the mode herein described of
5 manufacturing wine by the application of the product from the stems or stalks of the plant called rhubarb, as above described.

In witness whereof, I, the said William Stone, have hereunto set my hand and seal, this Twenty-fifth day of June, in the year of our Lord One thousand eight hundred and forty.

10 WILLIAM (L.S.) STONE.

Signed, sealed, and delivered by the within-named, William Stone, in the presence of us,

WILLIAM TIMBRELL, of Bradford, Solr.

15 JOHN PINCHIN, Clerk to Mr. Stone, Solr.

AND BE IT REMEMBERED, that on the Twenty-fifth day of June, in the year of our Lord 1840, the aforesaid William Stone, Gent., came before our said Lady the Queen in Her Chancery, and acknowledged the Specification aforesaid, and all and every thing therein contained and specified, in form
20 above written. And also the Specification aforesaid was stamped according to the tenor of the Statute made for that purpose.

TIMBRELL, Extra.

Inrolled the Twenty-first day of July, in the year of our Lord One thousand eight hundred and forty.

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